

# Chile: Yield, Production, and Value

	-----Green <sup>1/</sup> -----		-----Red <sup>2/</sup> -----		Value of Production \$1,000 Dollars
	Production	Yield Per Acre Tons	Production	Yield Per Acre	
Paprika	---	---	6,800	1.70	9,050
Cayenne	---	---	6,000	7.50	2,670
Bell Pepper/Pimento	375	7.50	---	---	120
Jalapeño <sup>3/</sup>	10,965	12.90	---	---	3,730
Long Mild	37,200	7.75	16,295	1.45	29,240
Long Hot	7,095	6.45	3,920	1.40	13,300
<b>STATE</b>	<b>55,635</b>	<b>---</b>	<b>33,015</b>	<b>---</b>	<b>58,110</b>

<sup>1/</sup> Wet tonnage.

<sup>2/</sup> Dry tonnage except cayenne which is a wet tonnage (a ratio of 8:1 can be used to convert to a dry weight).

<sup>3/</sup> Includes both green and red varieties.

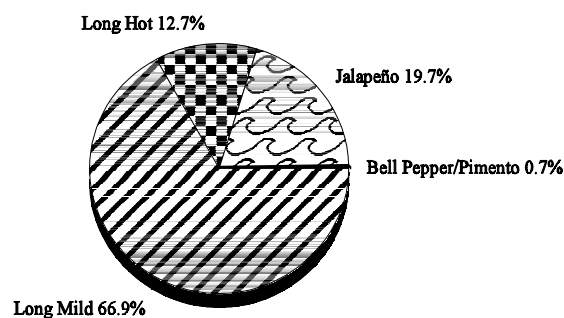
**CHILE:** New Mexico's chile production decreased by 4 percent in 1998. Although green chile production rose by 6 percent, red chile production fell 20 percent from the previous year. The most dramatic declines were in the paprika and cayenne varieties. Total harvested acreage decreased to 21,500 in 1998, compared with 1997's revised 23,000 acres. This revision was based upon the results of the 1997 Census of Agriculture. Cool spring temperatures got the crop off to a slow start. Producers experienced few problems with insects, weather, and disease during the growing season. The season ended with rainy weather that pushed the harvest of red chile far behind schedule.

Long mild green, long hot green, and jalapeño varieties showed the only yield increases in 1998. Long mild green and hot green yields increased by 5 percent and 2 percent, respectively. The jalapeño yield was up by less than 1 percent. The most predominate decrease in yield was with the long hot red variety, falling 20 percent from 1997. The paprika and cayenne yields were down 6 percent, while long mild red fell 3 percent.

The value of the 1998 chile crop totaled \$58,110,000, down 7 percent from the previous year. The long mild and long hot varieties increased in value from the previous year by 13 percent each. All the other varieties combined decreased in value by 37 percent.

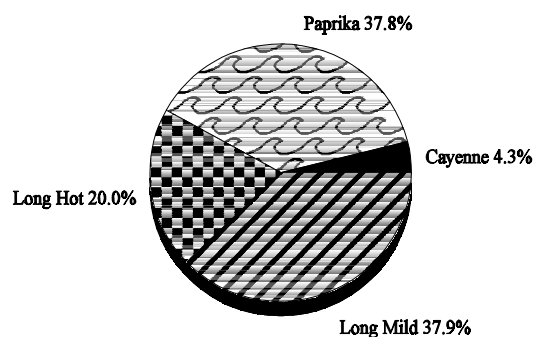
## Green Chile Production, 1998

Wet Weight



## Red Chile Production, 1998

Dry Weight <sup>1/</sup>



<sup>1/</sup> An 8:1 drying ratio was used to convert cayenne production to a dry weight